

## ANTIPASTI | STARTERS

### OSTRICHE

Carlingford oysters, shallot vinaigrette, lemon

£13 - 3pcs / £24 - 6pcs / £46 - 12pcs

### OSTRICA ROCKEFELLER

Baked oyster with garlic butter, spinach, parsley, parmesan, breadcrumbs

£7

### INSALATA DI POMODORI E BURRATA (V)

Burrata, datterino tomatoes, pickled shallots, basil pesto

£19

### TARTARE DI TONNO

Marinated yellowfin tuna tartare, avocado mousse, slow-cooked egg yolk, shallots, chives, baby parsley, ciabatta toast

£19

### GAMBERI ARGENTINI

Deep-fried red Argentinian prawns, tartare sauce, lemon

£15 - 4pcs / £25 - 8pcs

### VITELLO TONNATO

Thinly sliced slow-roasted silverside of veal, creamy tuna sauce, capers, cherry tomatoes

£18

### CARPACCIO DI MANZO

Beef carpaccio, anchovy-pecorino aioli, rocket, parmesan, olive oil

£17

## DA CONDIVIDERE | TO SHARE

### BREAD BASKET

Ciabatta, grissini, carta da musica, garlic butter, olive tapanade, tomato sauce, olive oil, balsamic vinegar

£2 per person

### ANTIPASTO "PIAZZA ITALIANA"

Chef's selection of charcuteries and cheeses, pickles, crackers, grissini

£32

### TAGLIERE DI FORMAGGI

Cheese board, crackers, honey, jam

Choice of 3 cheeses £12

Choice of 5 cheeses £15

## TASTING MENU

£90 per person

### AMUSE BOUCHE (V)

### DUO DI FRUTTI DI MARE

Marinated yellowfin tuna tartare with avocado mousse, slow-cooked egg-yolk, shallots, chives, baby parsley

&

Crab salad with smashed avocado, spiced aioli, apple gel, celery and trout caviar

### ARANCINO DI CERVO

Venison arancino stuffed with scamorza cheese, juniper berry red wine sauce and crispy shallot

### TAGLIOLINI AL TARTUFO (V)

Tagliolini, creamy truffle sauce

or

### RAVIOLO DI GRANCHIO

Raviolo with white crab meat and prawns, lobster tomato sauce, asparagus

### COSTINE DI MANZO

Short ribs with parmesan foam, demi glace sauce, cranberries

### DOLCE

Chef's daily selection

Wine pairing is available at £65 per person

Unfortunately due to the nature of the tasting menu, dish substitutions are not available

## PASTE | PASTA

### CONCHIGLIE AL POMODORO E STRACCIATELLA (V)

Conchiglie with tomatoes, stracciatella, sun-dried tomatoes, basil, garlic  
**£21**

### TAGLIOLINI AL TARTUFO (V)

Tagliolini, creamy truffle sauce  
**£26**

Spun in a pecorino wheel at the table for additional **£9**  
\*add fresh black truffle at market price £

### SPAGHETTI ALLE VONGOLE

Spaghetti with fresh clams, garlic, chilli flakes, white wine sauce  
**£27** \*add bottarga **£4**

### CONCHIGLIE AI FRUTTI DI MARE

Conchiglie pasta, mixed seafood, white wine-garlic sauce  
**£29**

### RAVIOLI AL GRANCHIO

Ravioli with white crab meat and prawns, lobster tomato sauce, asparagus  
**£36**

### LINGUINE ALL'ASTICE

Lobster linguine, crab meat, creamy tomato-shellfish sauce, cherry tomatoes, garlic  
**£39 - 1/2 / £60 - whole**

### RIGATONI ALLA CARBONARA

Rigatoni pasta with guanciale, pecorino, egg yolk, black pepper  
**£24**

### RIGATONI ALLA GUANCIA DI MANZO BRASATA

Rigatoni pasta, braised ox-cheek ragout, parmesan  
**£25**

## RISOTTO | RISOTTO

### RISOTTO AL TARTUFO (V)

Truffle butter risotto, fresh black truffle, slow-cooked egg yolk, parmesan  
**£24**

## MARE | FISH

### FILETTO DI TONNO

Tuna steak, salsa with olives, sun-dried tomatoes, artichokes, lemon oil  
**£33**

### FILETTO DI BRANZINO

Pan-fried sea bass, Prosecco sauce  
**£33**

## TERRA | MEAT

### POLLO ALLA MILANESE

Chicken Milanese, cherry tomatoes, rocket, parmesan, lemon  
**£28**

### ENTRECOTE DI MANZO

30 days dry aged rib-eye steak  
**£42**

\*add a sauce for £3.50: red wine jus or peppercorn sauce

### BISTECCA TOMAHAWK

30 day dry aged tomahawk steak, peppercorn sauce  
**£12 per 100g**

\*ask your waiter for the availability; for two-three people

## CONTORNI | SIDES

Rocket and parmesan salad, balsamic dressing   
**£8**

Mixed winter vegetables, lemon zest   
**£8**

Creamy celeriac purée   
**£9**

Sautéed cavolo nero, parmesan   
**£8**

Triple cooked chips, parmesan, truffle oil, truffle aioli  
**£9**

V - Vegetarian ; VG - Vegan



We strive to exceed our guest's expectations. Plant Based sign next to the menu item means a substitute is available by using plant-based cheeses, creams, sauces and other plant-based products.

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free. A discretionary 15% service charge will be added to your final bill. All prices are inclusive of VAT.